

Casa Lapostolle

**Region/District:**

Premium lots of non-irrigated, 60 years old vines in our Apalta vineyard holdings. Colchagua Valley, Chile.

Grape Variety:

84% Carmenere-Merlot; 16% Cabernet.

Harvest:

Hand-harvested beginning the first week of April, in small baskets of 13-15 kg.

Vintage:

Overall, the 2003-2004 growing season was highlighted by conditions that were very dry in winter and very hot in summer. This led us to expect an unusually early harvest. Precocious development observed at the early stages of growth slowly decreased however, as March and April were marked by a few scattered rains. These small showers had a beneficial and refreshing effect after the very high summer temperatures. As confirmed in actual tasting of the berries by our staff, a much different pattern had now developed, advising us to await a more suitable phenolic ripeness. Harvest finally took place at about the usual time.



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Vinification:

- 44% of the wine was hand de-stemmed.
- Must was fermented 12 days at 28°C followed by a 15 day post-fermentation maceration.
- The wine was aged 20 months in 100% French oak barrels: 70% new and 30% 2nd fill.
- Unfined and unfiltered
- Bottled in February 2006, 5,250 cases produced

Tasting Notes:

Color: Deep ruby with purple shadows.

Nose: Very fresh and intense pure fruit. Aromas of ripe blueberries and concentrated black fruit dominate on an inviting, full and complex nose.

Mouth: Plum on the palate, with toasty oak supporting firm acidity and integrated tannins. An elegant, well balanced, wine with deep, rich fruit, fine polish and a long finish.